



ACCUPAN BUN SYSTEM



Shown with optional Equipment

- **New automated technology that will reduce production costs and improve product quality**
- **Design Flexibility for Optimal Performance on a Variety of Products**

Features & Benefits

Design Innovations

- Extrusion Dividers offer the most accurate scaling available with superior product quality
- Hinged Spiral Tunnel Rounder Bars with gas spring assist for improved rounding symmetry and offering easier access for sanitation and maintenance, while eliminating sticking
- Electronic synchronization between the divider and proofer allows accurate timing without high maintenance chain or shaft drives
- Available options for servo rotary gate and non-stop magnetic pan indexing provide precision and durability for high speed production

Design Flexibility

- The Accupan can handle a variety of production requirements with 4, 6, and 8-across configurations
- AMF offers a variety of divider options with the Accupan Bun System, including the KX Plus single auger extrusion divider, the KRDIIE extrusion divider with a built-in developer, and the new AccuMax extrusion bun divider for high speed production

ACCUPAN BUN SYSTEM

Mechanical Features

- Designed and manufactured in accordance with BISSC quality and sanitation standards
- Heavy duty stainless steel frame for durability and corrosion resistance
- Poly Slick Rounder Belt
- Hinged rounder bar frame with gas spring assist
- NEW Spiral Tunnel Rounder Bars
- Direct drive rounder belt
- Cantilevered rounder frame design for quick belt changes
- Adjustable feet with lagging capability
- Independently driven UHMW kicker roller
- UHMW zig-zag board and lane guides
- Pneumatic flapper gate dough ball transfer system
- Pneumatic pulse sifter with linear motion at zig zag and moulder areas
- Stainless steel flour catch pan with integral design to zig-zag for flour containment and recycling
- Heavy duty proofer trays with stainless steel frame, non-stick analytic plastic snap-in trays
- 12' stacked or 24' stretched proofer configuration
- Punched stainless steel proofer side panels
- Single action flapper gate controls the drop from the proofer into the sheeter
- 6" diameter sheeter roller
- Open design sheeter drive for easy maintenance
- Cantilevered moulder belt frame design for easy belt access
- Synthetic/cotton-topped moulder belt for flour retention and stretch resistance
- Pneumatic driven hot dog gates with PLC control for on-the-fly adjustment
- Rotary pan indexer for smooth pan indexing and quick change index bars for easy product changeover (magnetic indexing is available as an option)



Rotary Pan Indexer



Hinged Rounder Bars with Gas Spring Assist

Electrical Features

The Accupan Bun System is supplied with one NEMA 4 rated operator control station :

- On the side of the tower

Allen Bradley PanelView® 1000 keypad operator interface with alarm messages and recipe management on operator panel to control:

- Divider
- Rounder belt speed
- Rotary gate speed
- Pulse zig-zag flour sifter speed
- Proofer speed
- Sheeter Roller speed
- Moulder Belt speed
- Pulse moulder sifter speed
- Hot dog gate phasing and speed
- Magnetic pan indexer
- Flour recovery (if so equipped)

Allen Bradley pushbuttons on operator panel for:

- Two-button start
- Stop
- Emergency stop
- Master relay control

Operator station at S/M/P with Allen Bradley button controls for :

- Pan Gate Control
- Pan Indexer Auto/Stop/Jog
- Two-button start
- Master Control Relay
- Stop/Emergency stop
- Sheeter/Moulder Belt/Pan Conveyor speed adjustment with LED readout

NEMA 12 remote enclosure (painted steel) including:

- Main disconnect switch
- Full voltage magnetic NEMA rated starters
- Allen Bradley 5/03 PLC control
- Toshiba inverters



Operator Interface Panel



ACCUPAN BUN SYSTEM

Options

- Stainless steel remote electrical enclosure
- Hinged catch pans on underside of proofer with key latch
- Reverse axis rounder
- Chilled rounder bed
- Non-stop magnetic pan indexer kit
- Pneumatic rotary gate upgrade
- Servo rotary gate upgrade
- Additional proofer sections
- CE confirmed electrical package
- Allen-Bradley® 5/04 PLC upgrade
- Second Allen Bradley® PanelView 1000 operator interface at moulder
- Panel Modem Option
- Panel air conditioner
- 3' infeed pan conveyor extension for hand feed
- 3' discharge pan conveyor extension
- UHMW moulder board assemblies
- Twin Roll Cutter
- Zig-zag vacuum flour reclaim system with stainless steel flour catch pan with integral design to zig-zag for flour containment and recycling
- Pan Dust Collector

- Accupan four point flour reclaim system
- Magnetic pan pre-indexer conveyor
- Stainless steel proofer support legs
- Roll imprinters
- Pan shakers
- Bun seeders
- Tool kit
- Spare parts kit



AccuMax Divider



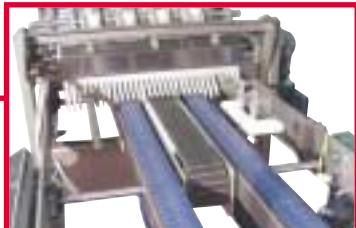
KRDIle Divider



KX Plus Divider



Proofer Side Panels and Catch Pans



Magnetic Pan Indexer



Servo Rotary Gate

Specifications

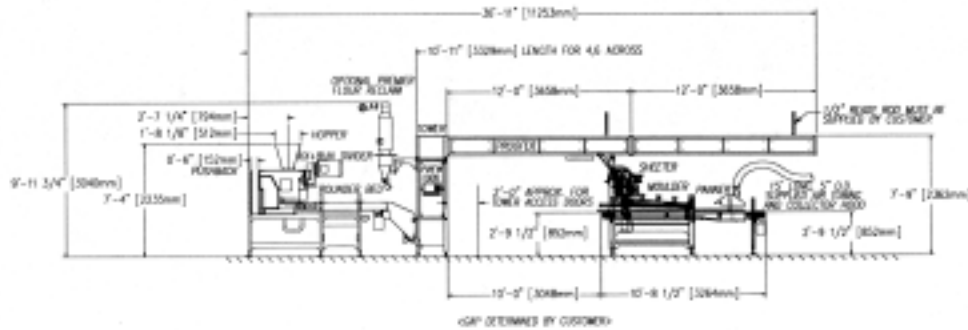
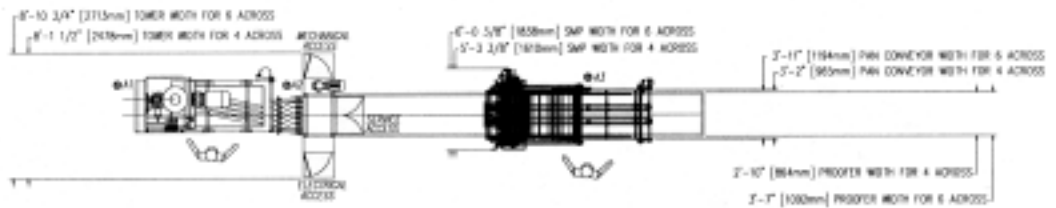
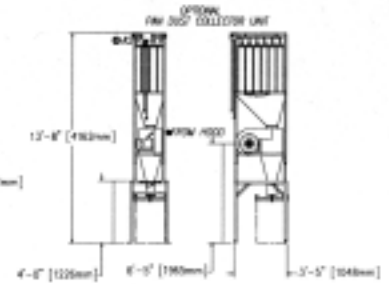
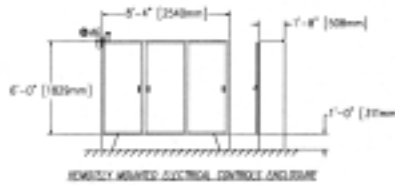
	Configuration	Divider type	Speed Range (Cut per minute)	Maximum Throughput (lbs./hr.)	Scaling Range
Accupan AccuMax	4 across/6 across	AccuMax	40-125*	6000/8000*	1-5 oz*
Accupan KRDIle4/ KRDIle6	4 across/6 across	KRDIle	40-115*	5000/6000*	7/8- 6 oz*
Accupan KX+4/KX+6	4 across/6 across	KX Plus	40-125*	5000/6000*	1-5 oz*

* Throughput, maximum speed, and scaling range are dependent on several factors including dough condition, product configuration, and other associated equipment.



Dimensional Drawing

AIR CRIP #	AIR REQUIREMENTS	CONNECTION	NOTE
41	20 SCFM 80 PSI	1/2" NPT	AK4
42	30 SCFM 80 PSI	1/2" NPT	POWER
43	15 SCFM 80 PSI	1/2" NPT	SMP
44	20 SCFM 80 PSI	1/2" NPT	SPRING TENSION ROLLAM
45	25 SCFM 80 PSI	1/2" NPT	SPRING TENSION DUST COLLECTOR
46	75 SCFM-400 80 PSI 75 SCFM-400 120 PSI	1/2" NPT	FASE FASE COLLECTOR



RIGHT HAND SIDEWARD FEED WITH ROLL DRAPE SYSTEM ALSO AVAILABLE WITH ALUMINUM EXTERIOR

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